



Small Plates (perfect to share!)

|                                |                                                                                                  |      |
|--------------------------------|--------------------------------------------------------------------------------------------------|------|
| DAILY SOUP                     |                                                                                                  | 12   |
| GRILLED BREAD & GOOD OLIVE OIL | grana padano & herbs 890 cal                                                                     | 10   |
| ZUCCA CHIPS                    | pesto aioli (yum!) 490 cal                                                                       | 13   |
| WHITE TRUFFLE GARLIC BREAD     | house-made ricotta, mozzarella, grana padano, fresh herbs 1370 cal                               | 18.5 |
| BURRATA DI STAGIONE            | fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce 660 cal     | 18.5 |
| CACIO E PEPE ARANCINI          | crispy risotto, pecorino romano, crushed pepper blend, pesto aioli 870 cal                       | 16.5 |
| CRISPY EGGPLANT PARMESAN       | fresh mozzarella, spicy vodka sauce, torn basil 770 cal                                          | 18.5 |
| CALAMARI FRITTI                | house giardiniera, sugo, calabrian aioli, grilled lemon 920 cal                                  | 20   |
| SMOKED SALMON AVOCADO TOAST*   | caper relish, watermelon radish, toasted pine nut, pickled red onion 530 cal                     | 18   |
| WILD SHRIMP SCAMPI             | blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread 870 cal | 20   |
| PROSCIUTTO BRUSCHETTA          | stracciatella, grilled asparagus, truffle, grana padano 410 cal                                  | 17.5 |
| ITALIAN MEATBALLS              | creamy polenta, rustic marinara, grana padano 670 cal                                            | 19   |
| BEEF CARPACCIO*                | pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread 520 cal               | 20   |
| BLACK MEDITERRANEAN MUSSELS    | calabrese, white wine, garlic butter, fresh herbs, grilled bread 760 cal                         | 21   |

Chef's Boards

|                                                                                                                                                                           |                                                                                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| FARMERS MARKET 23                                                                                                                                                         | CLASSICO 24                                                                                                                                                                               |
| glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto 940 cal | prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetro olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal |

Salads add chicken 8 (210 cal) or salmon\* 15 (360 cal)

|                                                                                                                                                                   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| LITTLE GEM CAESAR 17                                                                                                                                              |
| grated grana padano, torn crouton, cracked pepper 1110 cal                                                                                                        |
| ARUGULA & AVOCADO 16.5                                                                                                                                            |
| shaved fennel, lemon, grana padano, evoo 240 cal                                                                                                                  |
| TUSCAN KALE 18                                                                                                                                                    |
| crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal                                                                 |
| SEASONAL VEGETABLE 19                                                                                                                                             |
| butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal                                       |
| CHOPPED CHICKEN 19                                                                                                                                                |
| farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 620 cal                                                                             |
| HEIRLOOM BEET & CHICKEN 18.5                                                                                                                                      |
| avocado, cucumber, goat cheese, fregola, red wine vinaigrette 1060 cal                                                                                            |
| ITALIAN FARM 19                                                                                                                                                   |
| salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal |

Pizza

|                                                                                    |                          |
|------------------------------------------------------------------------------------|--------------------------|
| MARGHERITA 24                                                                      | make it <b>TIEDYE</b> +3 |
| mozzarella, fresh basil, evoo, red sauce 1270 cal                                  |                          |
| HOT HONEY & SMOKED PROSCIUTTO 26                                                   |                          |
| scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal               |                          |
| FUNGHI 24                                                                          |                          |
| roasted mushroom, cipollini, smoked mozzarella 1310 cal                            |                          |
| CACIO E PEPE 24                                                                    |                          |
| pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal  |                          |
| SPICY MEATBALL 24                                                                  |                          |
| provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal |                          |
| PROSCIUTTO 25                                                                      |                          |
| mission fig, mozzarella, goat cheese, arugula 1320 cal                             |                          |
| THE PIG 26                                                                         |                          |
| pepperoni, calabrese, sopressatta, italian sausage 1480 cal                        |                          |
| make it <b>bomba style</b> for the crust <b>+5</b> (adds 270 cal)                  |                          |
| <b>substitute gluten-free crust +4</b> (removes 50-100 cal)                        |                          |

Sandwiches served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)

|                       |                                                                                                            |      |
|-----------------------|------------------------------------------------------------------------------------------------------------|------|
| EGGPLANT PARMESAN     | smoked mozzarella, crushed tomato sauce, peperonata, pepperoncini aioli, arugula 1250 cal                  | 17.5 |
| ITALIAN SHORT RIB DIP | peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus 1130 cal              | 17.5 |
| SPICY ITALIAN GRINDER | sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera 1290 cal | 17.5 |
| PARMESAN CHICKEN      | prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli 1290 cal                          | 17.5 |

Garlic Knot Sliders served with fresh greens (100 cal) or parmesan herb fries (650 cal)

|                   |                                                         |    |
|-------------------|---------------------------------------------------------|----|
| SICILIAN MEATBALL | peperonata, smoked mozzarella, calabrian aioli 1250 cal | 17 |
| CHICKEN PESTO     | spicy vodka sauce, provolone, basil pesto 2020 cal      | 17 |

Strombolis served with fresh greens

|             |                                                                                                               |      |
|-------------|---------------------------------------------------------------------------------------------------------------|------|
| HOT ITALIAN | calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo 1180 cal  | 17.5 |
| GIARDINO    | asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto 1390 cal | 17.5 |

Fresh Pasta & Entrées

|                                                                                                                        |                                                                                             |    |
|------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|----|
| TORTELLONI AL POMODORO                                                                                                 | simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano 1000 cal       | 26 |
| BRAISED SHORT RIB LUMACHE                                                                                              | grana padano crema, horseradish gremolata, herb breadcrumb, arugula 1940 cal                | 28 |
| TROTTOLE CHICKEN PESTO                                                                                                 | sweet basil, shaved garlic, toasted pine nut, crispy caper 1480 cal                         | 27 |
| STROZZAPRETI                                                                                                           | herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut 2110 cal  | 27 |
| SPICY RIGATONI VODKA                                                                                                   | italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano 1920 cal          | 28 |
| BOLOGNESE (house specialty)                                                                                            | traditional meat sauce, pappardelle, grana padano, wild oregano, evoo 940 cal               | 28 |
| CRUSHED MEATBALL RAGU                                                                                                  | crispy pancetta, blistered onion, bucatini, pecorino, wild oregano 1580 cal                 | 25 |
| SUNDAY NIGHT LASAGNA                                                                                                   | braised short rib, italian sausage, rustic marinara, ricotta, provolone 710 cal             | 27 |
| SQUID INK TONNARELLI                                                                                                   | tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce 970 cal                | 28 |
| RICOTTA CAVATELLI                                                                                                      | lump crab, tiger shrimp, peperoncino, mint, lemon olive oil 1380 cal                        | 28 |
| CHICKEN PARMESAN                                                                                                       | crushed tomato, aged provolone, mozzarella, parmesan rigatoni 1990 cal                      | 29 |
| ROASTED SALMON*                                                                                                        | caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato 1330 cal | 28 |
| substitute <b>gluten-free pasta</b> (removes 30-210 cal) or <b>vegetable noodles</b> (removes 280-450 cal) <b>+3.5</b> |                                                                                             |    |

For the Table 11

|                                          |   |                                     |   |                                 |
|------------------------------------------|---|-------------------------------------|---|---------------------------------|
| SPICY BROCCOLINI 370 cal                 | • | TUSCAN KALE & SPINACH 150 cal       | • | GRILLED ASPARAGUS 300 cal       |
| ROASTED MUSHROOMS 790 cal                | • | GLAZED CHIOGGIA BEETS 330 cal       | • | CRISPY BRUSSELS SPROUTS 530 cal |
| ROASTED BUTTERNUT SQUASH POLENTA 730 cal | • | ROASTED FINGERLING POTATOES 760 cal |   |                                 |

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

# NORTH

## ITALIA

### Cocktails

|                                                                                              |                                                                                               |
|----------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| NEW ITALIAN SPRITZ 17<br>aperol, citrus smash, prosecco 150 cal                              | SICILIAN MARGARITA 17.5<br>el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal |
| LIMONCELLO SBAGLIATO 16.5<br>nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal    | DIABOLO 17<br>banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal               |
| CIAO, BELLA! 17.5<br>vanilla infused vulcanica vodka, white peach, brut rosé 230 cal         | MARCO POLO 17<br>iwai japanese whisky, montenegro, honey, ginger, lemon 220 cal               |
| ROMAN HOLIDAY 16.5<br>coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal   | CACIO E PEPE DIRTY MARTINI 18<br>nikka vodka, grana padano, olive, cracked pepper 230 cal     |
| ALTA ROSSA 17.5<br>raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal     | LA DOLCE VITA 18<br>casamigos blanco, nonino l’aperitivo, passion fruit 190 cal               |
| POMEGRANATE MULE 17<br>bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal | TURINO OLD FASHIONED 18<br>whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal |

### Zero Proof

|                                                                                         |                                                                                             |
|-----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|
| JUST PEACHY 12.5<br>white peach, raspberry, lemon, ginger beer 150 cal                  | PINA NO-LADA 12.5<br>coconut, pineapple, fresh lime, bubbles 180 cal                        |
| OOSPRITZ 13.5<br>mionetto na aperitivo, crushed lemon, bubbles 70 cal                   | FAUX ME TWICE 13<br>non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal |
| LA SPEZIA 13.5<br>pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal | PHONY NEGRONI 12<br>st. agrestis, non-alcoholic 90 cal                                      |

### Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

|                                                                                    |
|------------------------------------------------------------------------------------|
| NON-ALCOHOLIC (split) 12<br>zonin, “cuvée zero”, veneto 30 cal                     |
| PROSECCO 🍷13.5 🍷54<br>bottega “vino dei poeti”, veneto 140/630 cal                 |
| SPARKLING ROSÉ 🍷13 🍷52<br>cleto chiarli “brut de noir”, emilia-romagna 140/630 cal |
| RED SANGRIA 🍷14 🍷49<br>brandy, blood orange, red wine, raspberry 320/1270 cal      |

### White Wine

|                                                                              | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|------------------------------------------------------------------------------|------------------|------------------|-------------------|
| SAUVIGNON BLANC 0.0<br>miguel torres, “serena non-alc.”, chile 30/40/120 cal | 11               | 14.5             | 44                |
| PINOT GRIGIO<br>barone fini, valdadige                                       | 14               | 18.5             | 56                |
| GRECO DI TUFO<br>villa matilde, campania                                     | 12.5             | 16.5             | 50                |
| VERMENTINO<br>pala “soprasole”, sardinia                                     | 12               | 16               | 48                |
| GRILLO<br>feudo montoni “timpa”, sicily                                      | 14               | 18.5             | 56                |
| RIESLING<br>loosen bros. “dr. l”, moseli                                     | 12               | 16               | 48                |
| MOSCATO D’ASTI<br>vietti, piedmont                                           | 13               | 17               | 52                |
| SAUVIGNON BLANC<br>vavasour, awatere valley, nz                              | 14.5             | 19               | 58                |
| SAUVIGNON BLANC<br>duckhorn, north coast                                     | 17               | 22.5             | 68                |
| CHARDONNAY<br>edna valley, central coast                                     | 14               | 18.5             | 56                |
| CHARDONNAY<br>bollini, “barricato 40”, trentino                              | 16               | 21               | 64                |
| CHARDONNAY<br>la follette “los primeros”, sonoma county                      | 18               | 24               | 72                |

### Rosé Wine

|                                                               | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|---------------------------------------------------------------|------------------|------------------|-------------------|
| CHIARETTO<br>cà maiol “riviera del garda classico”, valtènesi | 13.5             | 18               | 54                |

### Red Wine

|                                                                 | glass<br>140 cal | terzo<br>190 cal | bottle<br>630 cal |
|-----------------------------------------------------------------|------------------|------------------|-------------------|
| FRAPPATO<br>donnafugata “bell’assai”, sicily                    | 13               | 17               | 52                |
| CHIANTI CLASSICO<br>borgo scopeto, tuscany                      | 14.5             | 19               | 58                |
| MONTEPULCIANO D’ABRUZZO<br>umani ronchi, “podere”, abruzzo      | 13               | 17               | 52                |
| PINOT NOIR<br>bottega vinaia, trentino                          | 14.5             | 19               | 58                |
| PINOT NOIR<br>valravn, sonoma county                            | 17.5             | 23               | 70                |
| BARBERA<br>marchesi di gresy, asti                              | 14               | 18.5             | 56                |
| NEBBIOLO LANGHE<br>marchesi di barolo “sbirolo”, piedmont       | 16               | 21               | 64                |
| SUPER TUSCAN<br>ornellaia “le volte”, tuscany                   | 18               | 24               | 72                |
| BAROLO<br>fontanafredda “silver label”, piedmont                | 18               | 24               | 72                |
| MERLOT<br>st. francis, sonoma county                            | 14.5             | 19               | 58                |
| MALBEC<br>portillo, mendoza                                     | 14.5             | 19               | 58                |
| NEGROAMARO<br>li veli “pezzo morgana”, salice salentino riserva | 14               | 18.5             | 56                |
| CABERNET SAUVIGNON<br>di majo norante, molise                   | 14.5             | 19               | 58                |
| CABERNET SAUVIGNON<br>paul dolan vineyards, mendocino county    | 17               | 22.5             | 68                |
| CABERNET SAUVIGNON<br>iconoclast “by chimney rock”, napa valley | 19.5             | 26               | 78                |
| PROPRIETARY RED BLEND<br>delille cellars “d2”, columbia valley  | 18               | 24               | 72                |

### Beer

\$7.25–10 100 - 270 cal per serving

### Local Draft

|                                           |
|-------------------------------------------|
| FIRESTONE WALKER “805 blonde ale”         |
| COMMON SPACE “food fight hazy ipa”        |
| THREE WEAVERS “expatriate west coast ipa” |

### Local Bottles + Cans

|                                      |
|--------------------------------------|
| CORONADO “nice & dry cider” (16 oz.) |
| SANTA MONICA BREW “cali pali pils”   |
| SMOG CITY “coffee porter” (16 oz.)   |

PERONI • COORS LIGHT • MODELO • ATHLETIC “run wild non-alcoholic ipa”